



2026 Banquet Menu

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Allergen Key

- V** Vegetarian
- GF** Gluten Free
- N** Contains Nuts



Breakfast

Breakfast

Buffets

The Continental

Priced per person

House Baked Muffins,
Croissants, and Danish
Pastries **V, N**

House Made Parfaits
Granola, Fresh Berries,
Greek Yogurt **V**

Fresh Seasonal Fruits
and Berries **GF, V**

Warm Steel Cut Oats
Walnuts, Brown Sugar,
Dried Cherries **GF, V**

Biscuits and Bagels
House Made Fruit Jam,
Assorted Cream Cheese **V**

The Classic American

Priced per person

Farm Fresh
Scrambled Eggs **GF, V**

Applewood
Smoked Bacon **GF**

Breakfast Potatoes **V**

House Baked Muffins,
Croissants, and Danish
Pastries **V, N**

Fresh Seasonal
Fruits and Berries **GF, V**

Biscuits and Bagels
House Made Fruit Jam,
Assorted Cream Cheese **V**

The Healthy Start

Priced per person

Farm Fresh Egg
White Frittata
Spinach, Sweet Peppers,
Mushrooms, Feta Cheese **GF, V**

Chicken Apple Sausage **GF**

Sweet Potato Hash **GF, V**

Oatmeal Muffins **GF, V**

Multigrain Toast with
Avocado **V**

Fresh Seasonal
Fruits and Berries **GF, V**

Biscuits and Bagels
House Made Fruit Jam,
Assorted Cream Cheese **V**

House Made Green Juice
Celery, Cucumber, Spinach,
Freshly Squeezed Orange
Juice **GF, V**

All Buffets Include **GF, V**

Freshly Brewed
Starbucks Coffee
Regular and/or Decaffeinated

Selection of Gourmet Teas
Black, Green and Herbal

Freshly Squeezed
Florida Orange Juice

Freshly Squeezed
Grapefruit Juice

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.
A maximum 60-minute service time.

Breakfast Enhancements

Breakfast

Breakfast on the Go

Priced per person

Egg & Cheese Sandwich **V**

Warm Hash Brown Patty **V**

Mixed Berry Yogurt Cup **GF, V**

Freshly Squeezed

Florida Orange Juice **GF, V**

Packaged in Beach House branded insulated tote

NOTE: Available for departing groups only.

Breakfast a la Carte

Priced per person, per selection

Pork Sausage **GF**

Turkey Bacon **GF**

Turkey Sausage **GF**

Chicken Apple Sausage **GF**

Belgian Waffles **V**

Buttermilk Pancakes **V**

Cinnamon French Toast **V**

Bourbon, Marscarpone,

Berry Compote,

Warm Maple Syrup

Eggs Your Way Station

Priced per person

Farm Fresh Eggs prepared in a variety of ways

Selection of ingredients include:

Swiss, American, and Cheddar Cheese

Mushrooms, Onions, Bell Peppers, Spinach, Tomatoes and Kale

Ham, Bacon, Sausage and Turkey

NOTE: Chef Attendant Fee applies. Must be paired with an existing breakfast buffet.

Enhancements

All enhancements must be paired with an existing breakfast buffet.

Egg & Cheese Sandwich Enhancements

Egg & Cheese on an English Muffin
Additonal price per person

Add Bacon
Additonal price per person

Add Sausage
Additonal price per person

Beverage Enhancements

Freshly Brewed Starbucks Iced Coffee
Additonal price per person

Starbucks Flavored Syrups
Additonal price per person

Buffet Enhancements

Smoked Salmon Bagel
Additonal price per person

Open Face Avocado Toast **V**
Additonal price per person

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.
A maximum 60-minute service time.

Breaks

Morning

AM Traditional **V**

Priced per person

Freshly Baked
Pastries and Muffins **N**
Iced Coffee

Yogurt Parfait **GF, V**

Priced per person

Greek Yogurts,
Plain and Flavored
Assorted Fresh Berries
House Made Granola
Honeycomb Honey
Toasted Walnuts, Almond,
Berry Compote **N**
House Made Protein Balls **N**
Wellness Shot

Gluten Free **GF, V**

Priced per person

House Made Granola Bars
Greek Yogurts,
Plain and Flavored
Flourless Chocolate Muffin **N**
Fresh Tropical Fruits, Grapes
and Berries
Assorted Fruit Smoothies

Essential Vitamin C **V**

Priced per person

Florida Citrus Fruit Salad **GF**
Candied Orange Slices **GF**
Cranberry Orange Cake
Lemon Poppyseed Muffins
Freshly Squeezed Florida
Orange Juice **GF**
Muddled Fresh
Berry Lemonade **GF**

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.
A maximum 30-minute service time.

Breaks

Afternoon

PM Traditional **v**

Priced per person

Freshly Baked Cookies and Biscotti

Iced Coffee

Patisserie **v**

Priced per person

Fruit Tarts

Cheesecake

Freshly Baked Brownies

Chocolate Chip Cookies

Charcuterie

Priced per person

International Meats and Cheeses, Artisanal Breads, Dried Fruits, House Made Jams, Pickles and Preserves

Chocolate Lovers **v**

Priced per person

Chocolate Covered Strawberries **GF**

S'mores Cookies

Chocolate Dipped Macaroons

Chocolate Fudge Brownies

Assorted Chocolate Covered Nuts and Dried Fruit **GF, N**

Chocolate Milk

Ball Park

Priced per person

Soft Pretzel Bites **v**

Mustard and Cheese Sauce

Mini Corn Dogs

Cracker Jacks **v**

Roasted Peanuts **N**

Powerade

Classic Dips **v**

Priced per person

Tortilla Chips

Grilled Pita Bread

House Made Salsa **GF**

House Made Guacamole **GF**

Traditional Hummus **GF**

Power Trail Mix **v**

Priced per person

Assorted Nuts including Cashews, Almonds, Peanuts, Hazelnuts, and Walnuts **GF, N**

Pretzels

Dried Cranberries and Raisins **GF**

Mini Chocolate M&Ms and Dark Chocolate Chips **GF**

Wellness Shot

Breaks

Beverage Packages

Half Day Beverage Package

Priced per person

4 Hours of Beverages,
Including Starbucks
Freshly Brewed Coffee

Selection of Gourmet Teas
Black, Green and Herbal

Assorted Soft Drinks

Still and Sparkling Water

Half Day Coffee & Tea Service

Priced per person

4 Hours of Beverages,
Including Starbucks
Freshly Brewed Coffee

Selection of Gourmet Teas
Black, Green and Herbal

Enhanced Beverage Package Selections

Freshly Brewed Iced Tea
Priced per person

Iced Coffee

Priced per person

Starbucks Flavored Syrups
Priced per person

Full Day Beverage Package

Priced per person

8 Hours of Beverages,
Including Starbucks Freshly
Brewed Coffee

Selection of Gourmet Teas
Black, Green and Herbal

Assorted Soft Drinks

Still and Sparkling Water

Full Day Coffee & Tea Service

Priced per person

8 Hours of Beverages,
Including Starbucks
Freshly Brewed Coffee

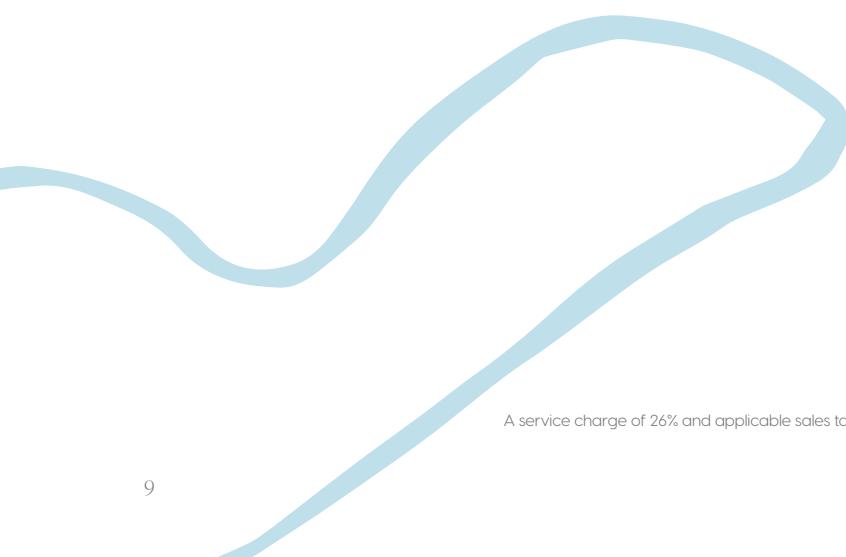
Selection of Gourmet Teas
Black, Green and Herbal

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.

Break Additions & Enhancements

Beverages

Freshly Brewed Starbucks Coffee	Flavored Vitamin Water	Freshly Squeezed Orange Juice
Priced per gallon	Priced as each	Priced per gallon
Starbucks Bottled Frappuccino	Freshly Brewed Iced Tea	Still and Sparkling Mineral Water
Priced as each	Priced per gallon	Priced as each
Lemonade	Starbucks Cold Brewed Coffee	Red Bull
Priced per gallon	Priced per gallon	Priced as each
Assorted Soft Drinks	Selection of Gourmet Teas	Artisanal Cold Brew Coffee
Priced as each	Priced per gallon	Priced per gallon
Bottled Fresh Juices	Hot Chocolate	
Priced as each	Priced per gallon	



A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.

Break Additions & Enhancements

Food

Sliced Fresh Fruits GF, V	Trail Mix with Mixed Nuts V, N	Power Bars V
Priced per person	Priced per person	Priced as each
House Baked Pastries V	Freshly Baked Brownies V	Dark Chocolate
Priced per dozen	Priced per dozen	Dipped Macaroons V
Gourmet Muffins V	Individual Bags of Chips and Pretzels V	Priced per dozen
Priced per dozen	Priced as each	Fresh Baked
Granola Bars V	Individual Whole Fresh Fruit GF, V	Assorted Cookies V, N
Priced as each	Priced per dozen	Priced per dozen
Warm Toasted Almonds GF, V, N		Assorted Candy Bars V, N
Priced per person		Priced as each

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.
A maximum 30-minute service time.

A close-up photograph of a sandwich filling. It consists of several layers of white mozzarella cheese, red tomato slices, and a single green basil leaf. The cheese is heavily peppered with black pepper. The background is blurred, showing more of the sandwich and some greenery.

Lunch

Lunch

Buffets

The Market

Select Two Sandwiches
Priced per person

Select Three Sandwiches
Priced per person

Chicken Salad Wrap
Grapes, Cashews, Apricots,
Garlic Herb Wrap

Shrimp and Crab Sandwich
Poached Shrimp, Jumbo Crab,
Onions, Cilantro, Buttered Roll

Antipasto Melt Sandwich **N**
Salami, Capicola, Artichoke,
Pesto Aioli, Ciabatta
Served warm

Classic Club Sandwich
Hand Carved Turkey Breast,
Applewood Smoked Bacon,
Butter Lettuce, Avocado, Aioli,
Multigrain Bread

Italian Sandwich
Prosciutto, Spicy Salami,
Tomatoes, Provolone, Leaf
Lettuce, Italian Spice Aioli,
Baguette

Chicken Caesar Wrap
Romaine Lettuce, Chicken,
Croutons, Caesar Dressing,
Garlic Herb Wrap

Vegetable Wrap **V**
Cucumbers, Red Onion,
Alfalfa Sprouts, Roasted Red
Peppers, Cheddar Cheese,
Garlic Herb Wrap

Select Two Accompaniments

Fingerling Potato Salad **GF**
Herbs, Scallions, Bacon,
Onions, Egg, Dijonnaise

Caesar Salad
Romaine Lettuce, Croutons,
Parmesan Cheese, Traditional
Dressing

Organic Baby Greens Salad **V**
Cherry Tomatoes,
Cucumbers, Onions,
Mushrooms, Chickpeas,
Shredded Carrots, Croutons,
Balsamic Vinaigrette

Greek Salad **V**
Tomatoes, Cucumbers,
Red Onions, Olives and Feta
Cheese with Lemon-Oregano
Vinaigrette Dressing

Heirloom Tomato
and Mozzarella Salad **V, GF, N**
Basil Pesto Dressing

Mediterranean
Quinoa Salad **GF, V**
Kalamata Olives, Heirloom
Tomatoes, Cucumbers,
Greek Dressing

Select Two-Bite Size Desserts **GF, V**

Freshly Baked Cookies

Churros

Brownies

Mini S'mores Tart

Assorted Cupcakes

Enhancements

Soup
Additional price per person,
per selection

Herb Lentil Soup **V**

Oven Roasted
Tomato Bisque **V**

New England Clam Chowder

Cuban Style Black Bean **V**

Lemon Chicken and Couscous

Chips
Additional price per person
Miss Vickie's Chips

Lunch

Buffets

The Ocean

Select Two Entrees

Priced per person

Select Three Entrees

Priced per person

Select Two Salads

Classic Caesar Salad
Romaine Lettuce,
Shaved Parmesan Cheese,
Traditional Dressing,
House Croutons

Organic Baby Greens Salad **V**
Cherry Tomatoes,
Cucumbers, Onions,
Mushrooms, Chickpeas,
Shredded Carrots, Croutons,
Balsamic Vinaigrette

Heirloom Tomato
and Mozzarella Salad **GF, V, N**
Basil Pesto Dressing

Mediterranean
Quinoa Salad **GF, V**
Kalamata Olives,
Heirloom Tomatoes,
Cucumbers,
Greek Dressing

Fingerling Potato Salad **GF**
Herbs, Scallions, Bacon,
Onions, Egg, Dijonnaise

Select Two or Three Entrees

Grilled Churrasco Skirt Steak
House Made Chimichurri

Asian Style Beef and Onions

Grilled Chicken
Lemon Caper Sauce

Mojo Pulled Pork

Island Spiced Jerk Chicken
with Pineapple Chutney

Pan Seared Fish of the Day

Pasta Primavera
& Vegetables **V**
Pomodoro Sauce

Thai Curry Tofu **V**
Snow Peas, Carrots,
Bean Sprouts

Plant Based Steak **V**
Soy Protein, Wheat Gluten,
Pea Protein and Vegetables

Select One Accompaniment

Wild Rice Pilaf **V**

Sauteed Quinoa **GF, V**
Zucchini, Seasonal Squash,
Cherry Tomatoes

Roasted Rosemary
Potatoes **GF, V**
Torn Basil, Cipollini Onions,
Heirloom Tomatoes

Sweet Plantain Mofongo **GF**
Smoked Bacon, Cilantro

Cuban Style Black Beans
and Rice **V**

Steamed Jasmine Rice **V**

Grilled Seasonal Vegetables **V, GF**

Select Two Desserts **V**

Chocolate Orange Cake

Creme Brulee Cupcake

Sweet Strawberry Shortcake

Seasonal Fruit Tart

Pistachio Crusted
New York Style Cheesecake **N**

White Chocolate Espresso Bread
Pudding

Lunch

Buffets

The Taco Buffet

Priced per person

Starter

Tortilla Soup

Proteins

Grilled Chicken

Beef Barbacoa

Essentials

Shredded Cheese

Shredded Lettuce

Haas Avocado Guacamole

Flour & Corn Tortillas

Accompaniments

Yellow Rice

Pinto Beans

Toppings

Pico de Gallo

Black Olives

Jalapenos

Tomatillo Sauce

Sour Cream

Desserts **V**

Tres Leches

Churros with Dulce de Leche

Enhancements

Steak

Additional price per person

Shrimp

Additional price per person

Mahi Mahi

Additional price per person

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.
A maximum 60-minute service time.

Boxed

Lunch On The Go

Priced per person

Peppercorn Crusted

Beef Sandwich

Arugula, Whole Grain Mustard

Tuna Salad Sandwich

Parsley, Capers, Mayonnaise

Black Forest Ham Sandwich

Gruyere Cheese, Dijon

Mustard

Classic Club Sandwich

Hand Carved Turkey Breast,

Applewood Smoked Bacon,

Butter Lettuce, Avocado, Aioli

Organic Grilled

Vegetable Sandwich **V**

Mixed Greens, Zucchini,

Roasted Squash, Peppers,

Hummus

Chicken Salad Wrap

Dried Apricots, Cashews,

Fresh Grapes

Chicken Caesar Wrap **N**

Chicken Breast,

Romaine Lettuce,

Creamy Caesar Dressing,

Crunchy Croutons

NOTE: All Sandwich Options
can be made in a Wrap **GF**

Select One Accompaniment

Fingerling

Potato Salad **GF**

Pasta Salad **V**

Artichoke Hearts, Olives

Coconut and
Mandarin Coleslaw **V**

Heirloom Tomato
and Mozzarella Salad **GF, V**

Quinoa Salad **GF, V**
Herb Citrus Dressing

Boxed Lunches Include:

Whole Fresh Fruit

Freshly Baked Cookie

Individual Bag of Chips

Choice of Soft Drink
or Bottled Water

Insulated Lunch Box

Groups < 30 persons
Select Two Sandwiches

Groups > 30 persons
Select Three Sandwiches

NOTE: For Day of Departure Only



Dinner

Dinner

Buffets

The Oceanside

Priced per person

Select Two Salads

Classic Caesar Salad
Romaine Lettuce,
Shaved Parmesan Cheese,
Traditional Dressing

Organic Baby Greens Salad **V**
Cherry Tomatoes,
Cucumbers, Onions,
Mushrooms, Chickpeas,
Shredded Carrots, Croutons,
Balsamic Viniagrette

Hearts of Palm Salad **GF, V**
Radishes, Mango,
Cucumbers, Cilantro

Arugula Salad **GF, V, N**
Peaches, Goat Cheese,
Toasted Pecans,
Raspberry Dressing

Farm Greens Salad **GF, N**
Tomatoes, Walnuts, Apples,
Blue Cheese Apple Dressing

Iceberg Wedge Salad **GF**
Smoked Bacon,
Heirloom Tomatoes,
Blue Cheese,
Citrus Dressing

Select Three Entrees

Seventy-Two Hour
Braised Short Rib **GF**

Roasted Pork Loin **GF**

Wild Caught Salmon
Lemon-Soy Marinade **GF**

Classic Prime Rib **GF**

Grilled Swordfish **GF**

Teriyaki Chicken Breast **GF**

Seared Florida Snapper **GF**
Fire Roasted Tomatoes,
Capers, Artichokes

Lemon Roasted
Garlic Shrimp **GF**

Tuscan Style Chicken **GF**
Sundried Tomatoes,
Spinach, Roasted Garlic

Select Three Desserts **V**

Chocolate Raspberry Cake

Lemon Coconut Mousse

Black Forest Trifle

Hazelnut Mousse Cups **N**

Blueberry Chocolate Truffle

Coconut Cream Tartlet

Bourbon Creme Custard
with Toasted Pistachio **N**

Select Two Accompaniments

Vegetable Fried Rice **V**

Green Beans **GF**

Chorizo, Black Olives

Roasted Yukon Gold
Mashed Potatoes **GF, V**

Loaded Baked Potato Bar **GF**
Chives, Sour Cream,
Chopped Bacon,
Cheddar Cheese, Butter

Cuban Style Black
Beans and Rice **GF, V**

Grilled Seasonal
Squash **GF, V**

Roasted Fingerling
Potatoes **GF, V**

Romanesco
Broccoli Gratin **GF, V**

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.
A maximum 90-minute service time.

Dinner

Prix Fixe Buffets

The Beach Barbeque

Priced per person

Coconut and Mandarin Coleslaw **GF, V, N**

Tomato, Walnut and Blue Cheese Salad **GF, V, N**

Gemelli Pasta **V**

Red Onions, Tomatoes, Mushrooms, Herbs, Creamy Citrus Vinaigrette

Pineapple Cilantro Barbeque

Bone-In Chicken **GF**

Smoked Beef Brisket **GF**

Grilled Salmon **GF**

Loaded Baked Potato Bar **GF**

Chives, Sour Cream, Chopped Bacon, Cheddar Cheese, Butter

Cornbread with Honey Butter **V**

Grilled Street Corn **GF, V**

Roasted Peach and Bourbon Cobbler **V**

Banana White Chocolate Mousse **GF, V**

Signature 505 House

Priced per person

Iceberg Wedge Salad **GF**

Smoked Bacon, Heirloom Tomatoes, Blue Cheese, Citrus Dressing

Radicchio Chop **GF, V**

Shredded Carrots, Red Onion, Cherry Tomatoes, Garbanzo Beans, Lemon Dressing

Herb Roasted Chicken **GF**

Onions, Fresh Lime

Roasted Tomahawk Steak **GF**

Crispy Shallots

Fresh Catch of the Day **GF**

Lobster Mac and Cheese **GF**

Roasted Potato Mash **V**

Grilled Asparagus **GF, V**

Rum Infused Chocolate Cake **V**

Traditional New York Style Cheesecake **V**

Coconut Creme Brûlée **GF, V**

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.
A maximum 90-minute service time.

Dinner

Plated

Appetizers and Salads

Select One Salad

Herbed Beet Salad **GF, V, N**

Florida Citrus, Candied Beets,
Pistachio Dust

Burrata and Heirloom Tomatoes **GF, V**

Baby Gem Lettuce Salad **GF, V**
Sweet Peppers, Cucumbers,
Toasted Garbanzo Beans

Classic Caesar Salad

Romaine Lettuce,
Shaved Parmesan Cheese,
Caesar Dressing,
Crostini

Iceberg Wedge Salad **GF**

Smoked Bacon, Heirloom Tomatoes,
Blue Cheese Dressing

Entrees

Allen Brothers Signature Daily Catch **GF**

Lemon, Red Onion Couscous

Priced per person

Roasted Chicken **GF**

Japanese Sweet Potato Hash

Priced per person

Stuffed Roasted Chicken Breast **GF**

Spinach, Sundried Tomatoes

Priced per person

Double Cut Pork Chop **GF**

Roasted Apple, Potato Mash

Priced per person

Twelve Ounce New York Strip **GF**

Cherry Tomatoes, Wild Mushroom Ragout,
Red Wine Reduction

Priced per person

Dinner

Duet Entrees

Chicken & Fresh Catch

Toasted Couscous,
Sweet Peppers,
Fire-Roasted Corn

Priced per person

New York Strip & Key West Pink Shrimp **GF**

Mussolini Potato,
Grilled Asparagus

Priced per person

Filet Mignon & Lobster **GF**

Herb Gratin Potato,
Fire Roasted Broccoli,
On-The-Vine Cherry Tomato Confit

\$MP per person

Chilean Sea Bass & Key West Pink Shrimp **GF**

Shrimp Consume, Baby Potatoes,
Sea Beans

\$MP per person

Desserts **v**

Select One Dessert

Triple Chocolate Mousse Cake **GF**
Baileys Creme Anglaise

Passion Fruit Gelee Cheesecake

Chocolate Hazelnut Dacquoise **N**

Note: Includes Bread Service,
Coffee and Tea Service.

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.
A maximum 90-minute service time.

Reception



Reception

Hors d'Oeuvres and Displays

Cold Hors d'Oeuvres

Priced as each

Cherry Tomato
and Mozzarella **GF, V**
Balsamic Vinegar

Coconut Tuna Tartar **GF**

Crispy Prosciutto
and Dried Fruit Crostini

Smoked Salmon Crepe

Antipasto Skewer **GF**
Salami, Manchego, Olives

Lobster Toast
Avocado and
Espelette Pepper

Prosciutto Wrapped
Asparagus **GF**

Blue Cheese Stuffed Belgian
Endive **GF, V, N**
Candied Pecans

Hot Hors d'Oeuvres

Priced as each

Sacchetti Truffle
Mac and Cheese **GF, V**
Carbonara Sauce

Beef Empanadas
Chimichurri

Applewood Smoked Bacon
Wrapped Diver Scallops **GF**

Crab Cakes
Roasted Corn and
Fava Bean Casserole

Wild Mushroom Arancini **V**

Vegetable Spring Rolls **V**
Ponzu Soy Sauce

Conch and Crab Fritters
Cilantro Lime Remoulade

Displays

Sushi Boat Display
Assorted Pieces of
Sushi Rolls and Sashimi
Priced per person

Mediterranean Display **V**
Assorted Pita Breads,
Traditional and Roasted
Garlic Hummus,
Sundried Tomato Tapenade,
Marinated Olives
Priced per person

Charcuterie Display **N**
International and Domestic
Meats and Cheeses,
Assorted Tapenades,
Nuts and Dried Fruit
with Artisan Breads
Priced per person

Seafood Raw Display **GF**
Oysters on the Half Shell,
Mussels, Clams, Crab Legs,
Lobster, Shrimp, Ceviche
\$MP per person

Reception

Displays and Stations

Pasta **V**

Priced per person

Four Cheese Ravioli

Garganelli Pasta

Garlic Bread

Freshly Shaved Percorino

Romano Cheese

Choice of Two Sauces

Alfredo, Creamy Pesto
or Pomodoro Sauce **N**

Add Chicken

Additional price per person

Add Shrimp or Beef

Additional price per person

Add Parmesan Cheese Wheel **V**

Additional price for each

Taco

Priced per person

Choice of Grilled Chicken
or Beef Barbacoa

Cheddar and Pepper Jack
Cheeses

Pico de Gallo

Shredded Lettuce

Fresh Soft Flour Tortillas

Hard Taco Shells

Sour Cream

Salsa Verde

Carving Meat

Roasted Rack of Lamb **GF**

Tomato, Cucumber and
Onion Relish, Freshly
Toasted Mini Naan Breads

Priced per person

Sage Roasted Turkey **GF**

Sage Gravy, Cranberry Relish,
Sweet Potato Corn Bread

Priced per person

Jamaican Jerk Red Snapper **GF**

Coconut Rice, House

Pickled Vegetables

Priced per person

Roasted Pork Loin **GF**

Grilled Mojo Onions,
Fried Yucca

Priced per person

Prime Rib **GF**

Au Jus, Mustard,
Horseradish, Miniature Rolls

Priced per person

Reception

Displays and Stations

Paella

Priced per person

Saffron Rice, Chicken, Chorizo Sausage, Mussels, Shrimp, Clams

Potato

Priced per person

Idaho Baked Potatoes
Sweet Potatoes
Tater Tots

Topping Options

Shredded Cheese, Chopped Bacon, Chives, Sour Cream, Butter, Cinnamon Butter

Salad **v**

Priced per person

Lettuce Options
Baby Field of Greens, Arugula, Romaine

Topping Options

Baby Heirloom Tomatoes, Euro Cucumbers, Grilled Artichokes, Kalamata Olives, Shaved Watermelon Radishes, Goat Cheese, Shaved Parmesan Cheese, Dried Seasonal Fruits, Toasted Walnuts **N**

Dressing Options

Citrus, Caesar, Greek

Specialty Desserts **v**

Select Three Desserts

Additional price per person

Select Five Desserts

Additional price per person

Assorted Petit Fours

Chocolate Truffles

Madeleines

Chocolate Covered Strawberries or Fruit

Florida Key Lime Tart

Coconut Cream Tartlet

NOTE: Stations Are Not Priced to be Stand Alone Dinners.

The Bar



The Bar

Packages

Signature Pricing based per person for one, two, three or four hours

Beer

Bud Light
Miller Lite
Blue Moon Belgian White
Stella Artois
Corona Extra
Local IPA
Heineken 0.0
High Noon Hard Seltzer

Wine

Wente Estate Chardonnay
Livermore Valley, California
Wente Southern Hills
Cabernet Sauvignon
Livermore Valley, California
Chandon Brut Classic
California

Liquor

Tito's Handmade Vodka
Tanqueray Gin
Bacardi Superior Rum
Casamigos Blanco Tequila
Knob Creek Bourbon Whiskey
Jameson Irish Whiskey
Glenmorangie 12-Year Old
Scotch Whiskey

The Bar

Packages

Presidential Pricing based per person for one, two, three or four hours

Beer	Wine	Liquor
Bud Light	Decoy by Duckhorn Chardonnay Sonoma Coast, California	Belvedere Vodka
Miller Lite	Decoy by Duckhorn Cabernet Sauvignon Sonoma Coast, California	Grey Goose Vodka
Blue Moon Belgian White	Moet & Chandon Imperial Brut Epernay, France	Hendrick's Gin
Stella Artois	Wairau River Sauvignon Blanc Marlborough, New Zealand	Botantist Gin
Corona Extra	Ponzi Pinot Noir Willamette Valley, Oregon	Papa's Pilar
Local IPA	Fluer De Mer Rose Provence, France	Blonde & Dark Rum
Heineken 0.0		Patron Silver Tequila
High Noon Hard Seltzer		Don Julio Reposado Tequila
		Woodford Reserve
		Bourbon Whiskey
		Angel's Envy Whiskey
		The Macallan Twelve
		Scotch Whiskey

Beer & Wine Pricing based per person for one, two, three or four hours

Beer	Wine
Bud Light	Columbia Crest Grand Estate Chardonnay Washington State
Miller Lite	Columbia Crest Grand Estate Cabernet Sauvignon Washington State
Blue Moon Belgian White	Rionodo Prosecco Spumante DOC, Italy
Stella Artois	
Corona Extra	
Local IPA	
Heineken 0.0	
High Noon Hard Seltzer	

A service charge of 26% and applicable sales tax will be added to all food and beverage pricing.
An added bartender fee is required. All bar packages include soda, water, juice and accoutrements.

The Bar

Consumption

Individual Drinks

Beer	Wine	Cocktails
Price per each	Price per each	Price per glass
Bud Light	Columbia Crest Grand Estate Chardonnay	Mocktails
Blue Moon Belgian White	Washington State	Price per glass
Stella Artois	Columbia Crest Grand Estate Cabernet Sauvignon	
Corona Extra	Washington State	
Corona Light	Rionodo Prosecco Spumante DOC, Italy	
Local IPA		
Assorted Selection of Seltzers		

Additional Fees Applicable

NOTE: Inquire with us on a Master Class or Mixology Enhancement to your Bar Package.

Bartender Fee	Table Wine Service Fee	Cash Bar Cashier Fee
One (1) bartender per 50 persons in attendance based on a maximum of four-hours service.	One (1) server per 50 persons in attendance based on a maximum of four-hours service.	One (1) cashier per 75 persons in attendance based on a maximum of four-hour service.
Priced per bartender plus 26% service charge and 7% sales tax.	Priced per server plus 26% service charge and 7% sales tax.	Priced per cashier plus 26% service charge and 7% sales tax.

Bar Service Extension Fee

Extending bar hours within less than 24 hours advance notice of event will incur an additional cost.	Priced per person, per additional hour added, plus 26% service charge and 7% sales tax.
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Wine List

White

Chateau Ste.
Michelle Riesling
Washington State

Decoy Chardonnay
California

Vicolo Pinot Grigio
Italy

Erath Pinot Gris
Oregon

Terlato Family Pinot Grigio
Italy

Bravium Russian River
Chardonnay
California

Matanzas Creek Chenin Blanc
California

Stolpman Vineyards
Sauvignon Blanc
California

Dryland Sauvignon Blanc
New Zealand

Riva de la Rosa Vermentino
Italy

Whitehaven Sauvignon Blanc
New Zealand

J Vineyards Chardonnay
California

Red

Wente "Sandstone" Merlot
California

Sella Antica Super Tuscan
Red Blend
Italy

H3 Cabernet
Horse Heaven Hills
Washington State

Marietta Cellars Old Vine
Red Blend
California

Harvey and Harriet
Red Blend
California

Sella Antica Super Tuscan
Italy

St. Hubert's "The Stag"
Cabernet
California

San Simeon Cabernet
California

La Crema
Cabernet Sauvignon
California

Caymus Cabernet
California

Chateau Saint-Andre
Corbin Bordeaux
France

Iconoclast Cabernet
California

Gelso D'oro Nero
Italy

Orin Swift 8 Years in the
Desert Zinfandel Blend
California

Frank Family Cabernet
California

Mastroberardino Radici
Reserva
Italy

Roco "Gravel Road"
Pinot Noir
Oregon

Ponzi Vineyards "Tavola"
Pinot Noir
Oregon

The Calling Pinot Noir
California

Ligua Franca Pinot Noir
Oregon

Orin Swift "Advice From John"
Merlot
California

Wine List

Sparkling

Friexenet Dry Rose

Cordon Rosado

Spain

Friexenet Cava Cordon

Negro Brut

Spain

Nicolas Feuillatte

Brut Champagne

France

Perrier Jouet Grand

Champagne Brut

France

La Marca Prosecco

Italy

La Marca Prosecco Rose

Italy

Moet & Chandon

Brut Champagne

France

Veuve Clicquot Yellow Label

France

Ruinart Champagne Rose

France

Perrier Jouet

Champagne Brut Belle Epoque

France

Dom Perignon

Champagne Brut

France

Rose

Maddalena Rose

California

Rabble Rose

California

Studio by Miraval

France

Rumor Rose

France

Chateau Sainte Marguerite

Symphonie Rose

France

Additional Fees

Applicable. See page 29.

Summary

Pricing

A 26% taxable service charge and 7% sales tax will be applied to all food and beverage services.

Prices are subject to change and can only be guaranteed within 60 days of the event date.

It is our policy that no outside food and beverage of any kind may be brought into the resort by clients or their attendees.

Service Fees

A chef attendant charge is applied for events utilizing stations and are valid for up to 90-minutes; there is an additional charge per chef per hour for each additional hour.

One chef is required for every 75 guests when utilizing stations.

A bartender fee is required for events serving alcohol.

One bartender is required for every 50 guests when utilizing a bar.

One server is required for every 50 persons in attendance based on a maximum of four-hours service.

Dietary Restrictions

As a respectful approach to providing flexible options for those seeking dietary restrictions when selecting menus, we offer the following allergen key:

V = Vegetarian

GF = Gluten Free

N = Contains Nuts

Service Times

Break pricing is based on 30-minute service times.

Breakfast and Lunch pricing is based on 60-minute service times.

Dinner and Reception pricing is based on 90-minute service time.

Alcohol

The sale and service of all alcoholic beverages is regulated by the Florida State Department of Alcoholic Beverage Control.

No alcoholic beverages of any kind may be brought into the resort.

Florida law requires that all alcohol sales will conclude at 1:30am in accordance with licensing

Buffet Inclusions

All buffets will include fresh brewed Starbucks coffee; regular and/or decaffeinated along with a selection of gourmet black, green and herbal teas.

Bar Inclusions

All bar packages include soda, water, juice and accoutrements.

A House by the Sea

I have this house by the sea
A hidden abode where I can be
Alone with the music of rushing waves
Kept in this seashell that simply gave me
A taste of evasive solitude
In a whispered sound... It was so good.

By Joumana Haddad



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